



## ***Catering Dinner Menu***

*(Done in McEcker's Appi –Ending High End Comfort Catering Style)*

Tea/Vodka Aperitif

Fresh Artisan Breads

Made with Manitoba Hemp, Honey and Fresh Churned Butters

### **McEcker's Manitoban Cold Table**

Saskatoon Berry Cream Cheese Stuffed Celery

Assortment of Bothwell Cheeses and Fine Crackers

Olive and Pickle Tray

Devilled Eggs, done in an "Eggs on Eggs" Style, Including Manitoban White Fish Caviar

Tomatillo's stuffed with Manitoban Wild Rice and Bothwell Cheese

Tea Poached Manitoban Pickerel

### **McEcker's "Fin and Feather" Flambé including:**

Manitoban Free Range Chicken

In a Wild Mushroom, Roasted Garlic, Saskatoon Cognac Cream Demi Glaze

Manitoban Fish Fry

Fresh Pickerel Breaded and Fried with Homemade Tartar Sauce, Fresh Lemons, and Capers

### **Hot Main**

Manitoban Grass Feed Beef Crown Roast

Injected with Japanese Tea, Garlic Oil, Dijon Mustard, and Local Seasonings

Manitoban Berkshire Pork Loin

Served with a Saskatoon Berry Jus

### **Desserts**

Gastronomic Cheese Cake (Donated by Helmut Mathae and Sapputo)

Tea and Maple Islands on a Vanilla Cream Lake

Organic Hemp Coffee

Fire Side Chat Tea

Chocolate Mint Tea Shooter presented by Bob Krul of CTC